



Château Saint-Roch Côtes du Rhône Rouge

In 1998, the Brunel family further expanded their dreams, buying Château Saint-Roch in Lirac, near Roquemaure. This exceptional vineyard, marked by a compelling clay-limestone sub-soil with alluvial stones on the surface, makes terrifically expressive, fruity wines with great “backbone”. It is an ideal opportunity to taste the immediacy and freshness of the Rhône.



LOCATION

Region: Côtes du Rhône.
Town: Châteauneuf du Pape, France.



SOIL

Silico-limestone subsoil, stones and pebbles on top.



ESTATE

Château Saint-Roch.



VINE

Density of plants: 3500.
Age of vines: 35 years old.



WINEMAKER

The Brunel Family.



VINIFICATION

Fermentation in stainless steel vats at controlled temperatures. The wine ages in the vats.



VARIETALS

50% Grenache,
25% Syrah,
25% Cinsault.



BARREL

None.



RESIDUAL SUGAR

1.9 grams per liter.



MATURATION

3 months in the bottle.



ACIDITY

3.07 grams per liter.



VINTAGE PRODUCTION

40,000 bottles.



ALCOHOL

14% by volume.



FOOD PAIRING

Cured meat and cheese, tapas, barbeque, and spicy foods.



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